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Picnic Fried Chicken

Makes 12 pieces

Chicken:

6 chicken legs, excess skin and fat trimmed off
6 chicken thighs, excess skin and fat trimmed off

Spice Mixture:

1 tablespoon sweet Paprika
1 tablespoon smoky paprika
1 tablespoon oregano
1 teaspoon Garlic powder
1/2 teaspoon Cayenne
1/2 teaspoon dried mustard
1 tablespoon Kosher salt
2 tablespoons Black Pepper

Dredging Ingredients:

2 egg whites
2 cups buttermilk
3 cups flour

Directions:

1. Mix all of the spices together in a small bowl.
2. Sprinkle the chicken with half of the spice mixture and let it sit at room temperature for 30 minutes.
3. Set up your dredging station. Place the flour and mix in the other half of the spice mixture in a low, large bowl. In another low, large bowl whisk together the egg whites and the buttermilk.
4. Dip the spiced chicken into the buttermilk mixture, then place into the flour and use a spoon to cover with flour. Dip the floured chicken back into the buttermilk for a second time, and then again into the flour until coated.
5. Place the coated chicken on a cooling rack nested on a baking sheet, and let the coating dry out for about 10 minutes while you prepare the oil for frying.
6. In a large dutch oven pot, pour two inches of vegetable oil, and heat the oil to 350 degrees F.
7. Prepare a holding environment for the cooked chicken, as you fry pieces in batches. Preheat the oven to 350 degrees, and place a cooling rack on a baking sheet, as a holding place for the cooked chicken.
8. Using long tongs, pan fry the chicken. In order to keep the breading in tact, let the chicken fry for about 10 minutes before turning for the first time. Turn the chicken on all sides until the chicken reaches an internal temperature of 165 degrees F and is golden brown and crispy all over.